



Lady May 2009

Lady May is Glenelly's Flagship Estate wine. Elegant and complex, the wine develops flavours of cassis, blackcurrent, dark cherry, touch of graphite and delicate spices. Fresh and vibrant, the evolution of the wine introduces flavours of fynbos reflecting the specific terroir of Glenelly. Deeply coloured and perfectly balanced the wine displays an exquisite structure with fine velvety tannins and a very good aging capability. Can age during 12 to 18 years.

Weather Conditions – Simonsberg, Stellenbosch

- Post 2008 harvest June to September were wet and cold.
- December was warm and drying, January being cooler.
- From mid January to March was hot to very hot.
- Budding was good and even.
- Due to cold wet spring conditions the shoot growth was uneven.
- Flowering was good.
- Yield 4.5 tons/ha, 31 hl/ha.
- Harvested by hand from early to mid March.

Wine Making

The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack and returns and open pump overs. We did post fermentation skin contact during 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. The wine stayed on the lees for a long period of time before racking. Racked on average every 4 months. Matured during 24 months in new French oak barrels. During the aging, the wine is clarified with natural egg whites, and bottled later.

Grape Varieties

90% Cabernet Sauvignon, 10% Petit Verdot

Production

2,160 cases -13,000 bottles

| | | |
|-----------------|---------------------|-------------------------|
| Analysis | Alcohol: 14,5% Vol. | Total Acidity: 5,4 g/L |
| | pH: 3,82 | Residual Sugar: 1,1 g/L |



Points & Awards

94/100
eRobertParker.com
August 2011

★★★★★ (5 stars)

Platters Wine Guide 2012, SA

17/20
Jancis Robinson
October 2011

For the complete list of Points & Awards refer to the Points & Awards section on our website.